

Ashleigh's DOWNTOWN KITCHEN + BAR

HOUSE SALAD \$7 | CHICKEN CAESAR SALAD \$12

SHAREABLES

SMOKED GOUDA DIP \$9

Smoked Gouda, Bacon, Cream Cheese, Sour Cream, Mayonnaise, Chives, & Jalapeno

HUMMUS \$7

Housemade, Topped with Flaky Salt, Sundried Tomato Oil & Feta, Served with Carrots, Cucumbers & Celery

PASTA SALAD \$10

Fusilli Pasta, Artichoke Hearts, Pepperoncinis, Grape Tomatoes, Celery, Onions, Peppers, Olives, Feta & Housemade Italian Dressing

GARLIC BUTTERED MUSHROOMS \$6

Mushrooms Sauteed in Butter with Shallots & Garlic

CHARCUTERIE BOARD \$24

Chef's selection of Meats, Cheeses, and Accoutrements

Choice of Cheese Spread, Jam or Stone Ground Mustard or all Three for +\$3

BURRATA CAPRESE SALAD \$12

Spinach, Tomatoes, Burrata, Olive Oil, Salt, Pepper, Basil, & Balsamic Glaze

BUFFALO CHICKEN SKEWERS \$9.5

Chicken Marinated in Buffalo Sauce, Topped with Garlic Parmesan Sauce and Shredded Parmesan

MEATBALLS (5) \$14

Pork and Beef Meatballs & Marinara, Topped with Basil & Mozzarella

PIZZA

BURRATA MARGHERITA \$11.5

Marinara, Burrata, & Basil

PEPPERONI \$12

Marinara, Mozzarella, & Pepperoni

HERBIVORE \$13

Marinara, Mozzarella, Red Onions, Mushrooms, Bell Peppers, Tomatoes, & Olives

BUFFALO CHICKEN \$13

Buffalo Sauce, Chicken, Mozzarella, Red Onions, & Bell Peppers with Ranch Drizzle

CARNIVORE \$17

Marinara, Mozzarella, Pepperoni, Salami, Canadian Bacon, & Sausage

TUSCAN \$19

Cream Sauce, Mozzarella, Spinach, Chicken, Sun Dried Tomatoes, & Balsamic Glaze Drizzle

SPICE LOVERS \$17.5

Marinara, Red Pepper, Mozzarella, Pepperoni, Salami, Hot Coppa, Red Onion, Jalapeno, and Pepperoncinis with Cajun Ranch Drizzle

SUPREME \$19

Marinara, Pepperoni, Canadian Bacon, Sausage, Mushrooms, Red Onions, Bell Peppers, Olives, Tomatoes, and Mozzarella

HOAGIES

(LUNCH ONLY)

AVOCADO BLT \$13

Sourdough Hoagie with Avocado, Bacon, Lettuce, Tomato, & Mayo, served with Kettle Chips

CHICKEN CAPRESE \$12.5

Sourdough Hoagie with Cream sauce, Spinach, Basil, Tomatoes, Chicken, Mozzarella, Balsamic Glaze, Garlic and Shallot Butter served with Kettle Chips

MEATBALL \$14

Sourdough Hoagie with Meatballs, Marinara, and Mozzarella, served with Kettle Chips

DESSERTS

KEY LIME PIE \$9

CHOCOLATE MOUSSE \$10

CHEESECAKE \$10

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WHITE & ROSE

CLEAN SLATE RIESLING	\$8 / \$28
Mosel, Germany	
THE CROSSINGS SAUVIGNON BLANC	\$9 / \$32
Columbia Valley, Washington	
ITALO CESCON PINOT GRIGIO	\$12 / \$41
California	
SANTA MARGARITA PINOT GRIGIO	\$15 / \$54
Andige River Valley, Italy	
CANDONI MOSCATO	\$8 / \$28
Lombardi, Italy	
PEIRANO “THE OTHER” BLEND	\$12 / \$41
Lodi, California	
DIAMANDES PERLITA CHARDONNAY	\$10 / \$36
Valle de Uco, Mendoza, Argentina	
CHARLES & CHARLES ROSE	\$8 / \$28
Columbia Valley, Washington	

SPARKLING

GRUET BRUT ROSE	\$11 / \$39
Albuquerque, New Mexico	
LA MARCA PROSECCO	\$8 / \$28
Veneto, Italy	

RED

BARTENURA BRACHETTO SWEET RED	\$11 / \$39
Asti, Italy	
ELOUAN PINOT NOIR	\$12 / \$45
Oregon	
BANSHEE PINOT NOIR	\$12 / \$45
Sonoma County, California	
MURPHY GOODE MERLOT	\$9 / \$32
California	
PALEGETTO CHIANTI	\$12 / \$42
Tuscany, Italy	
LA FLOR MALBEC	\$9 / \$32
Lujan de Cuyo, Mendoza, Argentina	
BENMARCO CABERNET FRANC	\$14 / \$47
Uco Valley, Argentina	
LAN CRIANZA TEMPRANILLO	\$10 / \$34
Rioja, Spain	
VITICCHIO FOGLIA TONDA	\$16 / \$56
Tuscany, Italy	
RAEBURN CABERNET	\$12 / \$42
Sonoma County, California	

COCKTAILS

OLD FASHIONED	\$12
Four Roses Bourbon, Simple Syrup & Angostura Bitters	
WHISKEY COLADA	\$12
Four Roses Bourbon, House Made Pina Colada Mix	
MARGARITA	\$12
Exotico Blanco Tequila, Triple Sec, Fresh Lime & Lemon Juice with Simple Syrup	
HIBISCUS SOUR	\$12
Gin, Lemon Juice, Hibiscus Simple, Chambord, and Egg White	
LEMON DROP MARTINI	\$12
Titos Vodka, Fresh Lemon Juice & Simple Syrup	
STRAWBERRY DAIQUIRI	\$10
White Rum, Strawberry Puree, Lime Juice & Simple Syrup	
BASIL GIMLET	\$12
Titos Vodka, Lime Juice & Simple Syrup Muddled w Basil	
ESPRESSO MARTINI	\$12
Titos Vodka & Borghetti Espresso Liqueur	
RASPBERRY SPRITZ	\$14
Titos Vodka, Chambord, Sweet Red Wine, Lemon Juice & Soda	

WHISKEY

FOUR ROSES BOURBON	\$9 \$13.5
TX BLENDED WHISKEY	\$9 \$13.5
MAKER'S MARK	\$10 \$15
BASIL HAYDEN BOURBON	\$11 \$16.5
WHISTLEPIG PIGGYBACK RYE	\$11 \$16.5
ANGEL'S ENVY BOURBON	\$12 \$18
WOODFORD RESERVE	\$12 \$18
BUFFALO TRACE	\$14 \$21
GARRISON BROTHERS HONEYDEW	\$16 \$24
WOODFORD DOUBLE OAKED	\$18 \$27
GARRISON BROTHERS SINGLE BARREL	\$21 \$31.5
BLANTONS	\$24 \$34
GLENLIVET 12 YR SCOTCH	\$13 \$19.5
MACALLAN 12 YR SCOTCH	\$19 \$28.5
BALVENIE CARIBBEAN 14 YR SCOTCH	\$23 \$34.5

TEQUILA

EXOTICO BLANCO	\$8 \$12
CODIGO ROSA	\$15 \$22
DON JULIO ROSADO	\$17 \$25
GRAN CAVA DE ORO	\$20 \$30
CLAS AZUL REPOSADO	\$28 \$36

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BOMBAY SAPPHIRE	\$8 \$12
GRAY WHALE	\$10 \$15

VODKA

TITOS	\$8 \$12
GREY GOOSE	\$11 \$16.5